

**Department of Public Health and Social Services  
Division of Environmental Health  
Food Establishment Inspection Report**

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INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular	✓	✓	61	03 / 14 / 2018		MAITE RESTAURANT	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint			RATING	10:00AM	2:20PM	JUN PHING, ZHANG	
Investigation			D	SANITARY PERMIT NO.		LOCATION (Address)	
Other				170002780		LOT 130-2-4 UNIT # MPI05, MAITE	
ESTABLISHMENT TYPE			AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY	
RESTAURANT			4	472-1688	8	3	
					No. of Repeat Risk Factor/Intervention Violations		
					0		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance (IN, OUT, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
<b>Supervision</b>						
1	IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			6
<b>Employee Health</b>						
2	IN	OUT	Management awareness: policy present			6
3	IN	OUT	Proper use of reporting, restriction & exclusion			6
<b>Good Hygienic Practices</b>						
4	IN	OUT	N/A	N/A		6
5	IN	OUT	N/A	N/A		6
<b>Preventing Contamination by Hands</b>						
6	IN	OUT	N/A	N/A		6
7	IN	OUT	N/A	N/A		6
8	IN	OUT				6
<b>Approved Source</b>						
9	IN	OUT				6
10	IN	OUT	N/A	N/A		6
11	IN	OUT				6
12	IN	OUT	N/A	N/A		6
<b>Protection from Contamination</b>						
13	IN	OUT	N/A			6
14	IN	OUT	N/A			6
15	IN	OUT				6
<b>Potentially Hazardous Food (TCS Food)</b>						
16	IN	OUT	N/A	N/A		6
17	IN	OUT	N/A	N/A		6
18	IN	OUT	N/A	N/A		6
19	IN	OUT	N/A	N/A		6
20	IN	OUT	N/A			6
21	IN	OUT	N/A	N/A		6
<b>Consumer Advisory</b>						
22	IN	OUT	N/A			6
<b>Highly Susceptible Populations</b>						
23	IN	OUT	N/A			6
<b>Chemical</b>						
24	IN	OUT	N/A			6
25	IN	OUT				6
<b>Conformance with Approved Procedures</b>						
26	IN	OUT	N/A			6

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status				COS	R	PTS
<b>Safe Food and Water</b>						
27			Pasteurized eggs used where required			1
28			Water and ice from approved source			2
29			Variance obtained for specialized processing methods			1
<b>Food Temperature Control</b>						
30	X		Proper cooling methods used; adequate equipment for temperature control			1
31			Plant food properly cooked for hot holding			1
32			Approved thawing methods used			1
33	X		Thermometer provided and accurate			1
<b>Food Identification</b>						
34	X		Food properly labeled; original container			1
<b>Prevention of Food Contamination</b>						
35	X		Insects, rodents, and animals not present			2
36			Contamination prevented during food preparation, storage & display			1
37			Personal cleanliness			1
38	X		Wiping cloths: properly used and stored			1
39			Washing fruits and vegetables			1
<b>Proper Use of Utensils</b>						
40	X		In-use utensils: properly stored			1
41			Utensils, equipment and linens: properly stored, dried, handled			1
42	X		Single-use/single-service articles: properly stored, used //			1
43			Gloves used properly			1
<b>Utensils, Equipment and Vending</b>						
44	X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45	X		Warewashing facilities: installed, maintained, used; test strips			1
46	X		Nonfood-contact surfaces clean			1
<b>Physical Facilities</b>						
47			Hot & cold water available, adequate pressure			2
48			Plumbing installed: proper backflow devices			2
49			Sewage and wastewater properly disposed			2
50			Toilet facilities: properly constructed, supplied, & cleaned			2
51			Garbage/refuse properly disposed; facilities maintained			2
52	X		Physical facilities installed, maintained, and clean			1
53	X		Adequate ventilation and lighting; designated areas use //			1
<b>Documents and Placards</b>						
54			Sanitary Permit, Health Certificates valid and posted			2

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign) DI NA QDi Ola Date: 3/14/18

DEH Inspector (Print and Sign) LEILAN NAVARRO VENER RAYMUNDO Follow-up (Circle one): YES NO Follow-up Date TBD

**Department of Public Health and Social Services**  
**Division of Environmental Health**  
**Food Establishment Inspection Report**

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<b>ESTABLISHMENT NAME</b> <b>MAITE RESTAURANT</b>		<b>LOCATION (Address)</b> <b>LOT 130-2-4 UNIT # MP105, MAITE</b>	
<b>INSPECTION DATE</b> <b>03/14/2018</b>	<b>SANITARY PERMIT NO.</b> <b>170002780</b>	<b>PERMIT HOLDER</b> <b>JUN PHING ZHANG</b>	

**TEMPERATURE OBSERVATIONS**

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
STEAMED RICE / RICE COOKER	166.0	RAW MARINATED CHICKEN / UPRIGHT CHILLER	47.0
PORK SKIN / PREP TABLE CHILLER	55.5	RAW BEEF RIBS / UPRIGHT CHILLER	40.5
MACARONI SALAD / PREP TABLE CHILLER	39.0	STEAMED RICE / UPRIGHT CHILLER	44.0
RAW SHELL ED EGG / PREP TABLE CHILLER	50.0	COOKED SPAGHETTI / UPRIGHT CHILLER	40.5
CUT CABBAGE / PREP TABLE CHILLER	48.5	MACARONI SALAD / UPRIGHT CHILLER	33.0
COOKED PORK BELLY / REACH-IN CHILLER	52.5		
RAW MARINATED CHICKEN / REACH-IN CHILLER	48.5		
COOKED / STEAMED RICE / REACH-IN CHILLER	45.5		
RAW SHELL ED EGG / REACH-IN CHILLER	48.5		
RAW CHICKEN / DEEP FREEZER	45.0; 51.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
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Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED TODAY, AND THE FOLLOWING VIOLATIONS WERE OBSERVED:	
1	PERSON-IN-CHARGE (PIC) DID NOT DEMONSTRATE KNOWLEDGE OF THE GUAM FOOD CODE AND DID NOT PERFORM DUTIES TO ENSURE COMPLIANCE WITH THE CODE. PIC SHALL DEMONSTRATE KNOWLEDGE TO ENSURE THAT FOOD SAFETY PRACTICES ARE BEING IMPLEMENTED.	
2	NO EMPLOYEE HEALTH POLICY WAS IN PLACE. EMPLOYEE HEALTH POLICY SHALL BE IN PLACE TO ENSURE TRAINING ON REPORTING REQUIREMENTS FOR SICK EMPLOYEES.	
8	NO SIGNAGE PROVIDED FOR HANDWASHING SINKS IN THE KITCHEN AND FRONT COUNTER. HANDWASHING SINK IN THE KITCHEN WAS BLOCKED. NO HOT WATER AND PAPER TOWELS PROVIDED FOR BOTH SINKS (CORRECTIVE ACTION: WATER HEATER WAS TURNED ON AND PAPER TOWELS WERE PLACED.) ADEQUATE HANDWASHING FACILITIES, INCLUDING SIGNAGE, SHALL BE PROVIDED AND EASILY ACCESSIBLE TO FACILITATE REGULAR HANDWASHING.	
13	MULTIPLE FOOD ITEMS IN THE CHILLERS AND ON KITCHEN STOWERS WERE FOUND UNCOVERED. RAW CHICKEN BEING STORED ON TOP OF RAW BEEF AND FISH IN	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) <div style="text-align: right;"><i>Di Ra</i></div>		Date: <b>3/14/18</b>
DEH Inspector (Print and Sign) <b>LEILANI NAVARRO</b> <i>LN</i>	<b>VENER RAYMUNDO</b> <i>VR</i>	Date: <b>03/14/2018</b>

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INSPECTION DATE <b>03 / 14 / 2018</b>	SANITARY PERMIT NO. <b>170002780</b>	PERMIT HOLDER <b>JUN PHING, ZHANG</b>	

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	<p><u>THE CHILLERS.</u></p> <p>FOOD SHALL BE SEPARATED ACCORDING TO COOKING TEMPERATURE WHEN IN STORAGE, AND SHALL BE PROPERLY COVERED TO PREVENT CONTAMINATION.</p>	
14	<p>EMPLOYEE WAS FOUND WASHING DISHES WITHOUT USING ANY SANITIZER. PIC SAID THEY RAN OUT OF SANITIZER.</p> <p>FOOD CONTACT SURFACES SHALL BE PROPERLY WASHED, RINSED, AND SANITIZED TO INACTIVATE MICROORGANISMS THAT MAY CONTAMINATE FOOD.</p>	
20	<p>TIME/TEMPERATURE CONTROL FOR SAFETY (TCS) FOODS IN <sup>THREE</sup> CHILLERS DID NOT MEET INTERNAL TEMPERATURE REQUIREMENT FOR COLD HOLDING.</p> <p>TCS FOODS SHALL BE HELD AT INTERNAL TEMPERATURE OF 41°F OR BELOW FOR COLD HOLDING TO LIMIT PATHOGEN GROWTH AND/OR TOXIN FORMATION.</p> <p>ALL TCS FOOD IN THREE CHILLERS WERE DISCARDED.</p>	
21	<p><sup>IN THE CHILLERS</sup></p> <p>READY-TO-EAT TCS FOOD, SUCH AS STEAMED RICE, COOKED SPAGHETTI, AND MACARONI SALAD PREPARED YESTERDAY DID NOT HAVE DATE MARKING.</p> <p>TCS FOOD KEPT IN REFRIGERATION FOR MORE THAN 24 HOURS SHALL BE DATE MARKED TO ENSURE TIMELY DISPOSITION.</p>	
22	<p>CONSUMER ADVISORY NOT PROVIDED FOR LOCO MACO. PIC SAID THEY SERVE IT WITH EGG AND MAY BE UNDERCOOKED ACCORDING TO CUSTOMER'S REQUEST.</p> <p>CONSUMER ADVISORY SHALL BE PROVIDED FOR RAW OR UNDERCOOKED ANIMAL PRODUCTS TO WARN CUSTOMERS OF THE RISK OF FOODBORNE ILLNESS.</p>	
30	<p><sup>THE</sup> AMBIENT TEMPERATURE IN <sup>ONE</sup> <del>THE</del> CHILLER NEXT TO THE HANDWASHING SINK IN THE KITCHEN WAS 62°F.</p> <p>EQUIPMENT FOR ADEQUATE TEMPERATURE CONTROL SHALL BE PROVIDED TO ENSURE THAT FOOD ARE KEPT AT THE PROPER TEMPERATURE.</p>	

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Person in Charge (Print and Sign) <u>Dr. Ma</u>	Date: <u>3/14/18</u>
DEH Inspector (Print and Sign) <u>LEIVANI NAVARRO</u> <u>JUNER RAYMUNDO</u>	Date: <u>03/14/2018</u>

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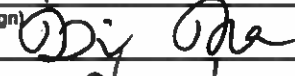

ESTABLISHMENT NAME <b>MAITE RESTAURANT</b>		LOCATION (Address) <b>LOT 130 - 2-4 UNIT # MP105, MAITE</b>
INSPECTION DATE <b>03/14/2018</b>	SANITARY PERMIT NO. <b>170002780</b>	PERMIT HOLDER <b>JUN PHING, ZHANG</b>

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33	<p>FOOD THERMOMETER WAS NOT AVAILABLE FOR USE. REACH IN CHILLER DID NOT HAVE A THERMOMETER.</p> <p>THERMOMETERS SHALL BE PROVIDED TO FACILITATE MONITORING OF INTERNAL TEMPERATURES OF FOOD AND AMBIENT AIR TEMPERATURE OF STORAGE UNITS.</p>	
34	<p><sup>ITEMS</sup> NUMEROUS FOOD ON KITCHEN COUNTERS AND IN CHILLERS WERE NOT IN THEIR ORIGINAL CONTAINER AND WERE NOT PROPERLY LABELED.</p> <p>FOOD NOT IN ORIGINAL CONTAINER SHALL BE PROPERLY LABELED TO FACILITATE CORRECT IDENTIFICATION.</p>	
35	<p><sup>FRESH AND DRY</sup> SEVERAL <sup>PI</sup> RODENT DROPPINGS <del>WERE FOUND ON THE KITCHEN FLOOR NEAR THE BACK DOOR</del> <sup>WERE FOUND ON THE KITCHEN FLOOR NEAR THE BACK DOOR</sup>. RODENT BURROWS WERE OBSERVED <sup>ON</sup> <del>THE</del> GROUND RIGHT OUTSIDE THE BACK DOOR. FIVE OUTER OPENINGS WERE FOUND THROUGHOUT THE FACILITY, INCLUDING THE BACK DOOR, HOLES AROUND PIPES IN THE KITCHEN, AND ALONG THE SIDES OF THE FRONT DOOR. ONE WHOLE CEILING TILE WAS ALSO FOUND MISSING IN THE STORAGE ROOM IN THE KITCHEN. SOME FLIES WERE ALSO OBSERVED THROUGHOUT THE KITCHEN AREA. <sup>BACK DOOR WAS NOT SELF-CLOSING</sup></p> <p>BASED ON THIS OBSERVATION, IT APPEARS THAT ACTIVE RODENT ACTIVITY IS PRESENT IN THE FACILITY, WHICH IS CONSIDERED AN IMMINENT HEALTH HAZARD. PIC SAID THAT THEY DO NOT HAVE A PROFESSIONAL PEST CONTROL PROVIDER.</p> <p>PESTS SHALL BE CONTROLLED TO PREVENT CONTAMINATION OF FOOD AND OUTER OPENINGS SHALL BE SEALED TO PREVENT ENTRY OF PESTS.</p>	
38	<p>SEVERAL WIPING CLOTHS WERE FOUND STORED DIRECTLY ON COUNTERTOPS IN THE KITCHEN AND FRONT RECEPTION AREA.</p> <p>WIPING CLOTHS SHALL BE STORED IN PROPERLY DILUTED SANITIZING SOLUTION IN BETWEEN USE TO PREVENT CROSS-CONTAMINATION.</p>	
40	<p>SCOOPER WAS FOUND STORED <sup>ON</sup> <del>AT</del> ON TOP OF THE MACARONI SALAD, WITH THE HANDLE</p>	

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Person in Charge (Print and Sign) 	Date: <b>3/14/18</b>
DEH Inspector (Print and Sign) <b>LEILANI NAVARRO</b>  <b>VENER RAYMUNDO</b>	Date: <b>03/14/2018</b>

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ESTABLISHMENT NAME <b>MAITE RESTAURANT</b>		LOCATION (Address) <b>LOT 130-2-4 UNIT # MP 105, MAITE</b>	
INSPECTION DATE <b>03 / 14 / 2018</b>	SANITARY PERMIT NO. <b>17000<sup>VR</sup> 2780</b>	PERMIT HOLDER <b>JUN PHING ZHANG</b>	

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	LAYING FLAT ON THE FOOD. IN-USE UTENSILS SHALL BE PROPERLY STORED TO PREVENT CONTAMINATION OF FOOD.	
42	SINGLE-SERVICE PLATES WERE FOUND STORED ON KITCHEN COUNTER, UNCOVERED AND WITHOUT ADEQUATE PROTECTION FROM CONTAMINANTS. SINGLE-SERVICE TRAYS, STRAWS, AND OTHER ITEMS BEING STORED IN A ROOM TOGETHER WITH A MOP BUCKET FILLED WITH WASTE WATER AND CLEANER. SINGLE-SERVICE ARTICLES SHALL BE PROPERLY STORED TO PREVENT CONTAMINATION.	
44	TWO CHOPPING BOARDS WERE FOUND WITH DARK STAINS AND DEEP CUT MARKS. ONE CHOPPING BOARD WAS MADE OF DARK-COLORED BARE WOOD. KITCHEN SCISSORS AND PEELER WERE FOUND WITH RUST. RUST WAS ALSO FOUND ON COVERS AND SURFACES OF DEEP FREEZERS AND INSIDE CHILL UNITS. FOOD AND NON-FOOD CONTACT SURFACES SHALL BE PROPERLY CONSTRUCTED TO FACILITATE PROPER CLEANING AND TO PREVENT CROSS-CONTAMINATION.	
45	NO TEST STRIP PROVIDED FOR THE WAREWASHING FACILITY. TEST STRIPS SHALL BE PROVIDED TO ENSURE PROPER DILUTION OF SANITIZING SOLUTION.	
46	FOOD DEBRIS AND GREASE ACCUMULATION WERE FOUND INSIDE CHILL UNITS, ON DOORS OF EQUIPMENT, AROUND THE STOVE, AND ON KITCHEN COUNTERS. NON-FOOD CONTACT SURFACES SHALL BE KEPT CLEAN TO PREVENT CROSS-CONTAMINATION AND FOOD FOR PETS.	
52	DARK STAINS, OILS, SOLIDIFIED GREASE, TRASH, AND <del>OTHER</del> FOOD DEBRIS FOUND THROUGHOUT THE KITCHEN FLOORS, WALLS, AND CEILING. PHYSICAL FACILITIES SHALL BE REGULARLY CLEANED TO PREVENT	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) DEH Inspector (Print and Sign)  VENER RAYMUNDO	Date: <b>3/14/18</b> Date: <b>03/14/2018</b>
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ESTABLISHMENT NAME <b>MAITE RESTAURANT</b>		LOCATION (Address) <b>LOT 130 - 2-4 UNIT # MP 105, MAITE</b>	
INSPECTION DATE <b>03 / 14 / 2018</b>	SANITARY PERMIT NO. <b>170002700</b>	PERMIT HOLDER <b>JUNPHUNG, ZHANG</b>	

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	HARBORAGE OF PESTS.	
53	<p>NO LIGHTING PROVIDED FOR STORAGE ROOM ADJACENT TO THE RESTROOMS.</p> <p>NO LIGHT SHIELD PROVIDED FOR THE LIGHT BULB IN THE KITCHEN AREA.</p> <p>ADEQUATE LIGHTING SHALL BE PROVIDED FOR STORAGE AREAS TO FACILITATE PROPER CLEANING. LIGHT SHIELD SHALL BE PROVIDED TO PREVENT PHYSICAL CONTAMINATION OF FOOD.</p> <p>PICTURES AND VIDEOS OF THE VIOLATIONS WERE TAKEN.</p> <p>SANITARY PERMIT IS HEREBY SUSPENDED UNTIL ALL CITED VIOLATIONS HAVE BEEN CORRECTED, AND THE FOLLOWING <sup>ADDITIONAL</sup> MEASURES REQUIREMENTS ARE MET TO ADDRESS RODENT INFESTATION; PURSUANT TO GFC SECTION 8-102.10:</p> <ol style="list-style-type: none"> <li>1. WRITTEN DOCUMENTATION FROM THE RESTAURANT'S PRIMARY PEST CONTROL COMPANY (PCC) REGARDING THE SERVICE PROVIDED TO INCLUDE NAME OF PESTICIDE USED; NUMBER OF BAITS, TRAPS, AND OTHER METHODS USED; LOCATION OF APPLICATION; OBSERVATIONS OF EACH SERVICE CONDUCTED; AND ANY OTHER RELEVANT INFORMATION NEEDED SHALL BE PROVIDED.</li> <li>2. WRITTEN DOCUMENTATION FROM THE PCC THAT NO PEST ACTIVITY WAS OBSERVED FOR THREE CONSECUTIVE DAYS SHALL BE PROVIDED.</li> <li>3. SEAL ALL OPENINGS TO THE FACILITY WITH RODENT-PROOF MATERIALS, SUCH AS METAL, TO PREVENT ACCESS.</li> <li>4. A WRITTEN CLEANING SCHEDULE THAT INDICATES AREAS TO BE CLEANED AND SANITIZED, HOW IT WILL BE CONDUCTED, AND CLEANING FREQUENCY SHALL BE PROVIDED.</li> </ol>	

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

Person In Charge (Print and Sign) <b>Q2 Ora</b>	Date: <b>3/14/18</b>
DEH Inspector (Print and Sign) <b>VELANI NAVARRO</b>	Date: <b>03/14/2018</b>

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5. CLEAN AND SANITIZE ALL HARD SURFACES PRIOR TO OPERATION.

RETRIEVED "A" PLACARD NO. 00978.

POSTED "D" PLACARD NO. 00248 AND NOTICE OF CLOSURE PLACARD ON FRONT DOOR.

ISSUED NOTICE OF CLOSURE LETTER AND RE-INSPECTION REQUEST FORM WITH INSTRUCTIONS.

A \$100 RE-INSTATEMENT FEE SHALL BE PAID TO THE DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES UPON SUCCESSFUL COMPLETION OF A FOLLOW-UP INSPECTION.

DISCUSSED THIS REPORT WITH DI, NA, MANAGER.

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in further regulatory actions. If seeking to appeal the result of this inspection, a written request for hearing must be submitted to the Director before the indicated correction date.

**Person in Charge (Print and Sign)**

**DEH Inspector (Print and Sign)**

LEILANI NAVARRO

**Date:**

**Date:**





~~JAMES W. GILLAN~~ V.R.  
~~DIRECTOR~~ V.R.

LEO G. CASIL  
~~DEPUTY~~ DIRECTOR  
ACTING V.L.

Date: 03/14/2019

As a result of this inspection your establishment received a:

**(Demerit/Grade Points)**

Failure to correct violations may result in the closure of your establishment pursuant to section 21109(b) of 10GCA, Chapter 21.

**(Demerit/Grade Points)**

Once you have corrected all violations cited on your establishment's inspection report, you must provide us a written request for re-inspection to include a description of the corrective measures that you have implemented. Unlike an establishment who has received a letter of warning, an establishment shall remain closed unless a written request for re-inspection is made. Under 10 GCA Ch. 21 §21109(b), suspension without prior hearing may be imposed until the violation is corrected. You may also request a hearing to the Division of Environmental Health within five (5) calendar days of the date of this notice. When a hearing is requested following a suspension without prior hearing, it shall be discretionary with the Director as to whether the suspension shall be continued pending the hearing.

We look forward to working closely with you as partners in promoting health and sanitary practices on Guam. If you need further assistance, you can reach us at 735-7221 or (fax) 734-5556. Si Yu'us Ma'ase.

Sincerely,

FOR: LEO G. CASIL  
Acting Director

Received By: DINA Q. L. V.  
Establishment Representative

VENEZ RAYMUNDO 23 CHALAN KARETA, MANGILAO, GUAM 96913-6304  
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